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APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.	CONFIRMATION NO.
10/753,472	01/09/2004	Cheng-Lung Huang	MR929-951	6416
4586 7590 07/25/2007 ROSENBERG, KLEIN & LEE 3458 ELLICOTT CENTER DRIVE-SUITE 101 ELLICOTT CITY, MD 21043				
			EXAMINER MAHAFKEY, KELLY J	
			ART UNIT 1761	PAPER NUMBER
			MAIL DATE 07/25/2007	DELIVERY MODE PAPER

Please find below and/or attached an Office communication concerning this application or proceeding.

The time period for reply, if any, is set in the attached communication.

Office Action Summary	Application No.	Applicant(s)	
	10/753,472	HUANG ET AL.	
	Examiner	Art Unit	
	Kelly Mahafkey	1761	

-- The MAILING DATE of this communication appears on the cover sheet with the correspondence address --

Period for Reply

A SHORTENED STATUTORY PERIOD FOR REPLY IS SET TO EXPIRE 3 MONTH(S) OR THIRTY (30) DAYS, WHICHEVER IS LONGER, FROM THE MAILING DATE OF THIS COMMUNICATION.

- Extensions of time may be available under the provisions of 37 CFR 1.136(a). In no event, however, may a reply be timely filed after SIX (6) MONTHS from the mailing date of this communication.
- If NO period for reply is specified above, the maximum statutory period will apply and will expire SIX (6) MONTHS from the mailing date of this communication.
- Failure to reply within the set or extended period for reply will, by statute, cause the application to become ABANDONED (35 U.S.C. § 133). Any reply received by the Office later than three months after the mailing date of this communication, even if timely filed, may reduce any earned patent term adjustment. See 37 CFR 1.704(b).

Status

- 1) ☐ Responsive to communication(s) filed on ____.
- 2a) ☐ This action is **FINAL**. 2b) ☒ This action is non-final.
- 3) ☐ Since this application is in condition for allowance except for formal matters, prosecution as to the merits is closed in accordance with the practice under *Ex parte Quayle*, 1935 C.D. 11, 453 O.G. 213.

Disposition of Claims

- 4) ☒ Claim(s) 1-6 is/are pending in the application.
- 4a) Of the above claim(s) ____ is/are withdrawn from consideration.
- 5) ☐ Claim(s) ____ is/are allowed.
- 6) ☒ Claim(s) 1-6 is/are rejected.
- 7) ☒ Claim(s) 1-5 is/are objected to.
- 8) ☐ Claim(s) ____ are subject to restriction and/or election requirement.

Application Papers

- 9) ☐ The specification is objected to by the Examiner.
- 10) ☒ The drawing(s) filed on 1/9/04 is/are: a) ☐ accepted or b) ☒ objected to by the Examiner.
Applicant may not request that any objection to the drawing(s) be held in abeyance. See 37 CFR 1.85(a).
Replacement drawing sheet(s) including the correction is required if the drawing(s) is objected to. See 37 CFR 1.121(d).
- 11) ☐ The oath or declaration is objected to by the Examiner. Note the attached Office Action or form PTO-152.

Priority under 35 U.S.C. § 119

- 12) ☐ Acknowledgment is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d) or (f).
a) ☐ All b) ☐ Some * c) ☐ None of:
1. ☐ Certified copies of the priority documents have been received.
 2. ☐ Certified copies of the priority documents have been received in Application No. ____.
 3. ☐ Copies of the certified copies of the priority documents have been received in this National Stage application from the International Bureau (PCT Rule 17.2(a)).

* See the attached detailed Office action for a list of the certified copies not received.

Attachment(s)

- | | |
|--|--|
| 1) <input checked="" type="checkbox"/> Notice of References Cited (PTO-892) | 4) <input type="checkbox"/> Interview Summary (PTO-413)
Paper No(s)/Mail Date. ____ |
| 2) <input type="checkbox"/> Notice of Draftsperson's Patent Drawing Review (PTO-948) | 5) <input type="checkbox"/> Notice of Informal Patent Application |
| 3) <input checked="" type="checkbox"/> Information Disclosure Statement(s) (PTO/SB/08)
Paper No(s)/Mail Date <u>4/14/05</u> . | 6) <input type="checkbox"/> Other: ____ |

DETAILED ACTION

Drawings

The drawings are objected to as failing to comply with 37 CFR 1.84(p)(5) because they include the following reference character(s) not mentioned in the description: Drawing Figure 2 identifies reference character 22, however reference character 22 is not described in the specification. Corrected drawing sheets in compliance with 37 CFR 1.121(d), or amendment to the specification to add the reference character(s) in the description in compliance with 37 CFR 1.121(b) are required in reply to the Office action to avoid abandonment of the application. Any amended replacement drawing sheet should include all of the figures appearing on the immediate prior version of the sheet, even if only one figure is being amended. Each drawing sheet submitted after the filing date of an application must be labeled in the top margin as either "Replacement Sheet" or "New Sheet" pursuant to 37 CFR 1.121(d). If the changes are not accepted by the examiner, the applicant will be notified and informed of any required corrective action in the next Office action. The objection to the drawings will not be held in abeyance.

Claim Objections

Claims 1-5 are objected to because of the following informalities:

The term "uses" in claim 1, line 8 of page 7, appears to be a typographical error.

The term, "formed" in claim 1, line 21 of page 7, appears to be a typographical error.

The term, "an supplementary" in claim 3, line 13 of page 8, appears to be a typographical error.

Appropriate correction is required.

Claim Rejections - 35 USC § 112

The following is a quotation of the second paragraph of 35 U.S.C. 112:

Art Unit: 1761

The specification shall conclude with one or more claims particularly pointing out and distinctly claiming the subject matter which the applicant regards as his invention.

Claims 1-6 are rejected under 35 U.S.C. 112, second paragraph, as being indefinite for failing to particularly point out and distinctly claim the subject matter which applicant regards as the invention.

Claim 1 recites, "injecting the mixed materials into a mold comprising uses an injector to inject a specific material into a desired part of the mold and injecting other liquid materials into other areas after the injected material solidifies". It is unclear as to what the "specific materials" are. It is further unclear as to which part of the mold is a "desired part". It is unclear as to what "other liquid materials" are. It is further unclear as to where "other areas" are in the mold. The term "desired" in claim 1 is a relative term which renders the claim indefinite. The term "desired" is not defined by the claim, the specification does not provide a standard for ascertaining the requisite degree, and one of ordinary skill in the art would not be reasonably apprised of the scope of the invention. It is unclear as to which pigments would be desirable and to whom determines desirability.

Claim 1 recites, "adding supplementary material to the mold comprising depositing supplementary material on the solidified materials to securely bond the solidified materials in the different areas". It is unclear as to what the supplementary material binds the solidified materials to; it is unclear as to if the supplementary material binds the solidified materials to each other, to the supplementary material itself, or to some other material. It is further unclear as to what material the supplementary material is and to how it "supplements" the product.

The term "controlling the raw materials" in claim 1 is a relative term which renders the claim indefinite. The term "controlling" is not defined by the claim, the specification does not provide a standard for ascertaining the requisite degree, and one of ordinary skill in the art would not be reasonably apprised of the scope of the invention. It is unclear as to what means are used to "control" the raw materials. It is further unclear is the "raw materials" recited in the claims are the raw materials recited

in the heating step or the solidified material recited in the injecting step, which is derived from the raw materials.

The term "suitable temperature" in claim 1 is a relative term, which renders the claim indefinite. The term "suitable" is not defined by the claim, the specification does not provide a standard for ascertaining the requisite degree, and one of ordinary skill in the art would not be reasonably apprised of the scope of the invention. It is unclear as to what temperature a "suitable temperature" is and as to who determines what "suitable" is.

Claim 2 recites, "the step of heating materials heats the materials..." in claim 2, line 2 of page 8. This phrase is unclear. For prior art comparison, the claim will be interpreted as reciting, "said step of heating materials, comprising heating said materials..."

Claim 2 recites, "the step of cooling to form a product passes the product in the mold through a freezer..." in claim 2, line 5 of page 8. This phrase is unclear because the product is the end result; how can one cool to form an end product by passing the end product; this is unclear; does applicant intends to recite, " passing the raw materials in the mold through a freezer?..." For prior art comparison, the claim will be interpreted as reciting, "said step of cooling to form a product, comprising passing the raw materials in the mold through a freezer..."

Claim 3 recites, "the step of heating materials heats the chocolate..." in claim 3, line 10 of page 8. This phrase is unclear because claim 1 has not set forth that the raw materials are chocolate; claim 3 recites that the candy is manufactured from chocolate but neither claims 1 or 3 recite that the raw materials are chocolate. Thus the step of heating materials heats the chocolate is unclear. For prior art comparison, the claim will be interpreted as reciting, "said step of heating materials, comprising heating chocolate..."

Claim 3 recites, "the step of adding an supplementary material to the mold deposits supplementary chocolate material on the solidified materials..." in claim 3, lines 13-14 of page 8. This phrase is unclear because claim 1 has not set forth that the raw materials are chocolate; claim 3 recites that the candy is manufactured from chocolate

but neither claims 1 or 3 recite that the raw materials are chocolate. Thus the step of heating materials heats the chocolate is unclear. For prior art comparison, the claim will be interpreted as reciting, "said step of adding an supplementary material to the mold comprising, depositing supplementary material on the said solidified materials, wherein the said supplementary material is chocolate..."

The term "using a temperature regulator to hold the supplementary chocolate materials at a specific temperature in claim 3 is a relative term, which renders the claim indefinite. The term "temperatures regulator" is not defined by the claim, the specification does not provide a standard for ascertaining the requisite degree, and one of ordinary skill in the art would not be reasonably apprised of the scope of the invention. It is unclear as to if the temperature regulator is the atmospheric environment or a heat providing element, or some other element. It is further unclear as to what amount of time "holding" consist of.

The term "specific temperature to enhance bonding" in claim 3 is a relative term, which renders the claim indefinite. The term "specific temperature to enhance bonding" is not defined by the claim, the specification does not provide a standard for ascertaining the requisite degree, and one of ordinary skill in the art would not be reasonably apprised of the scope of the invention. It is unclear as to what temperature a "specific temperature" is and as to who determines what that temperature is. It is further unclear as to how the bonding is "enhanced".

The term "real chocolate" in claim 5 is a relative term, which renders the claim indefinite. The term "suitable" is not defined by the claim, the specification does not provide a standard for ascertaining the requisite degree, and one of ordinary skill in the art would not be reasonably apprised of the scope of the invention. It is unclear as to what a "real chocolate" is; it is unclear as to is real chocolate does not contain preservatives, or if it is milk chocolate alone, or white chocolate alone, or some other chocolate.

The term "multiple gaps respectively between adjacent areas" in claim 6 is a relative term, which renders the claim indefinite. The term "respectively" is not defined by the claim, the specification does not provide a standard for ascertaining the requisite

Art Unit: 1761

degree, and one of ordinary skill in the art would not be reasonably apprised of the scope of the invention. It is further unclear as to what and where the "multiple gaps" and "respective areas" are on the product.

Claim 6 recites, "supplementary material". It is unclear as to what material the supplementary material is (i.e. a stick, chocolate, another candy, ect) and to how it "supplements" the product.

Claim Rejections - 35 USC § 102

The following is a quotation of the appropriate paragraphs of 35 U.S.C. 102 that form the basis for the rejections under this section made in this Office action:

A person shall be entitled to a patent unless –

(e) the invention was described in (1) an application for patent, published under section 122(b), by another filed in the United States before the invention by the applicant for patent or (2) a patent granted on an application for patent by another filed in the United States before the invention by the applicant for patent, except that an international application filed under the treaty defined in section 351(a) shall have the effects for purposes of this subsection of an application filed in the United States only if the international application designated the United States and was published under Article 21(2) of such treaty in the English language.

Claim 6 is rejected under 35 U.S.C. 102(e) as being anticipated by Reardon (US 2005/0048177 A1).

Reardon teaches of a multicolored three-dimensional candy comprising an upper layer that is bond to a lower layer. Reardon teaches that the upper layer is formed from raw materials and comprises multiple areas with different depths, contours, shapes, and colors, with multiple gaps between the respective areas. Refer specifically to Abstract, Figures 1-6, and Paragraphs 005, 0007, 0023, 0024, 0027, and 0029.

Claim Rejections - 35 USC § 103

The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

(a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the

invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negated by the manner in which the invention was made.

Claims 1 and 3-5 are rejected under 35 U.S.C. 103(a) as being unpatentable over Klein et al. (US 3545981) in view of the combination of Reardon (US 2005/0048177 A1) and Minifie (Chocolate, Cocoa, and Confectionary 3rd Edition 1989).

Klein teaches of a method for manufacturing a multicolored three-dimensional candy comprising:

- Heating a first candy material comprising individual raw materials, until the materials form a liquid;
- Heating a second candy material comprising individual raw materials, until the materials form a liquid, wherein the first and second candy materials are different colors;
- Depositing the first candy material into desired portions of a mold and allowing it to at least partially solidify;
- Depositing the second candy material into the mold on top of the at least partially solidified first candy material;
- Cooling both candy materials to form a final product, wherein the first and second candy material bind to each other; and
- Releasing the final candy product from the mold.

Klein teaches that the candy material is chocolate. Klein teaches that the second candy material is milk chocolate or a mixture of chocolates. Refer specifically to Abstract and Column 2 lines 21-64, Column 3 lines 1-6 and 34-50, and Column 4 lines 1-38. Klein teaches that the candy material is held within a heated mold (i.e. a temperature regulator) at a specific temperature depending on the candy material. Klein teaches that the temperature for milk chocolate candy is about 80-85F. Refer specifically to Column 2 lines 48-63.

Klein, however, is silent to mixing pigments with the heated liquid candy materials as recited in claim 1, to injecting the pigmented liquid candy materials into a mold, wherein the injector comprises a nozzle and a compressor having an air filtration apparatus, as recited in claim 1, to the mold as a plastic pliable material with different

Art Unit: 1761

deep and shallow areas separated by division walls as recited in claim 1, to heating the candy material to a liquid state, by heating the candy material to a temperature of 45C as recited in claim 3, to mixing the liquid candy material at a temperature of 38C in a mixer as recited in claim 3, to holding the candy material in the heated mold (i.e. the temperature regulator) at a temperature of 38C as recited in claim 4, to cooling the candy material in the mold by passing the molded containing the candy material through a freezer tunnel with three distinct temperature zones of 3C, 10C, and 17C as recited in claim 4, to cooling the candy material in the mold by passing the molded containing the candy material through a freezer tunnel with three distinct temperature zones of 18C, 10C, and 13C as recited in claim 5

Regarding mixing pigments with the heated liquid candy materials as recited in claim 1, Klein teaches of a candy materials of different colors. It was known in the art at the time the invention was made to add coloring agents, including pigments, to liquid candy materials for the purpose of coloring. It would have been obvious to one of ordinary skill in the art at the time the invention was made to add coloring materials, such as pigments, to the candy material as taught by Klein, depending on the desired coloring of the final product. It would have been further obvious to one of ordinary skill in the art at the time the invention was made to add the coloring pigment to the candy material when it was in liquid form, in order to achieve homogenous distribution of the coloring material.

Regarding injecting the pigmented liquid candy materials into a mold, wherein the injector comprises a nozzle and a compressor having an air filtration apparatus, as recited in claim 1, it was known in the art at the time the invention was made to use methods, such as injection via nozzle and pouring, in order to transfer liquid candy materials into molds to form final product. It would have been obvious to one of ordinary skill in the art to choose the method of nozzle injection transfer in the production of the molded chocolate product as taught by Klein. One would have been motivated to do so in order to ensure that the first chocolate material was accurately placed in the specific desired position of the mold, as taught by Klein. It would have been further obvious to use a type of nozzle injector apparatus, such as one including a

Art Unit: 1761

compressor having an air filtration apparatus, depending on the nozzle injector apparatus most available and affordable at the time the invention was made. To use one functional equivalent (i.e. a nozzle injector with a compressor having an air filtration apparatus) over another functional equivalent (i.e. a nozzle injector without a compressor having an air filtration apparatus) would not make a patentable distinction to the claims absent any clear and convincing arguments and/or evidence to the contrary.

Regarding the mold as comprising different deep and shallow areas separated by division walls as recited in claim 1, Klein teaches of a mold for the candy comprising cavities of different shapes and sizes, however does not teach that the mold has different deep and shallow areas separated by division walls. Reardon teaches of a mold for the candy comprising cavities of different shapes and sizes, which has different deep and shallow areas separated by division walls (Figures 3 and 7). Reardon teaches that the mold provides a shape and appearance to the final product which is desirable for recreational and entertainment use (Paragraphs 0005 and 0006). It would have been obvious to one of ordinary skill in the art at the time the invention was made to include a candy mold, for the candy as taught by Klein, comprising cavities of different shapes and sizes, which has different deep and shallow areas separated by division walls in order to form a desirable product which would provide recreational and entertainment use.

Regarding the mold as pliable and made from plastic as recited in claim 1, it was known at the time the invention was made to use pliable plastic molds for molding of candies. It was known at the time the invention was made that pliable molds allowed for the ease of removal of the final molded product. Minifie, page 199, teaches that plastic molds were light weight and thus increased life of the production equipment (i.e. less stress was placed on mold transport equipment) and reduced energy consumption (i.e. less weight was required to be moved, thus require less energy) compared to traditional metal molds. It would have been obvious to one of ordinary skill in the art at the time the invention was made to include a candy mold, for the candy as taught by Klein, comprised of pliable plastic material in order to provide ease of removal of the final product, increase equipment life, and decrease energy consumption.

Regarding heating the candy material to a liquid state, by heating the candy material to a temperature of 45C and mixing the liquid candy material at a temperature of 38C in a mixer as recited in claim 3, Klein teaches of heating the candy material to form a liquid and of mixing the candy material, however, is silent to the temperatures at which the liquid candy material is treated. Minifie, page 190, teaches of forming a liquid candy material into a molded product by heating the candy material at a temperature of about 45C and then thoroughly mixing the candy material at a temperature of 35-38C. It was known in the art at the time the invention was made to use mixers for the process of mixing in order to achieve a homogenous final mixture. Since Klein teaches of heating the candy material to a liquid and mixing the candy material, but does not teach specific processing temperatures for doing so, one would have been motivated to look to the art, such as Minifie, to determine the processing conditions needed to form the final molded product as taught by Klein. Thus, one of ordinary skill in the art at the time the invention was made would have been motivated to heat the candy material to a temperature of 45C and mixing the liquid candy material at a temperature of 38C. It would have been further obvious to one of ordinary skill in the art at the time the invention was made to use a mixer for the process of mixing in order to achieve an homogenous final mixture as taught by Minifie.

Regarding holding the candy material in the heated mold (i.e. the temperature regulator) at a temperature of 38C as recited in claim 4, Klein teaches that the candy material is held within a heated mold (i.e. a temperature regulator) at a specific temperature depending on the candy material. Klein teaches that the temperature for milk chocolate candy is about 80-85F (about 27-30C). Refer specifically to Column 2 lines 48-63. It would have been obvious to one of ordinary skill in the art at the time the invention was made to vary the temperature of the heated mold (i.e. a temperature regulator) depending on the type of candy material within the mold, as taught by Klein. To do so would simply be within routine experimentation of one of ordinary skill in the art and would not impart a patentable distinction to the claims absent any clear and convincing arguments and/or evidence to the contrary.

Art Unit: 1761

Regarding cooling the candy material in the mold by passing the molded containing the candy material through a freezer tunnel with three distinct temperature zones of 3C, 10C, and 17C as recited in claim 4 and cooling the candy material in the mold by passing the molded containing the candy material through a freezer tunnel with three distinct temperature zones of 18C, 10C, and 13C as recited in claim 5, Klein teaches that the molded candy product is cooled with air at room temperature or provided through nozzles, and that a filled molded candy product is cooled to about 50-55F (about 10-13C) (Column 3 line 34 through Column 4 line 5). Klein teaches that the process of making the molded candies can be completed in automatic or semi-automatic machines. Minifie, pages 212-213, teaches that tunnel coolers are used for cooling molded candies. Minifie teaches that the tunnel coolers contain three distinct temperature zones of about 15-17C, 10-13C, and 15C. Minifie teaches that different size candies have different cooling rates. Minifie teaches that adjustments to the cooler, including air temperature adjustments, are made based on the load in the cooler. It would have been obvious to one of ordinary skill in the art at the time the invention was made to cool the molded candy material as taught by Klein in the tunnel cooler with three distinct temperature zones of about 15-17C, 10-13C, and 15C, in order to atomize the candy molding process as taught by Klein and thus increase production levels. It would have been further obvious to one of ordinary skill in the art at the time the invention was made to vary the temperatures in the cooling tunnel from about 15-17C, 10-13C, and 15C depending on the load and size of the candy materials within the tunnel. To do so would simply be within routine experimentation of one of ordinary skill in the art and would not impart a patentable distinction to the claims absent any clear and convincing arguments and/or evidence to the contrary.

Claim 2 is rejected under 35 U.S.C. 103(a) as being unpatentable over Klein et al. (US 3545981) in view of the combination of Reardon (US 2005/0048177 A1) and Minifie (Chocolate, Cocoa, and Confectionary 3rd Edition 1989), further in view of Lees et al. (Sugar Confectionary and Chocolate Manufacture 1973).

Klein teaches of a process for molding a three dimensional candy material as discussed above. Klein, however, is silent to the candy comprising solid maltose and granulate sugar as recited in claim 2, to heating the candy material to a liquid state, by heating the candy material to a temperature of 140-150C as recited in claim 2, and to cooling the candy material in the mold by passing the molded containing the candy material through a freezer tunnel with three distinct temperature zones of 3C, 10C, and 17C as recited in claim 2.

Regarding the candy comprising solid maltose and granulate sugar and heating the candy material to a liquid state at a temperature of 140-150C as recited in claim 2, Klein teaches of forming a molded candy product, preferably molded chocolate (Column 1 lines 40-49). Klein is silent to the other types of molded candy that can be produced by the molding method as disclosed by Klein. Lees teaches of molding chocolate and other sugar confectionary products. Furthermore, other molded confectionary products, such as molded candy products made from maltose and granulated sugar, were known at the time the invention was made. Lees teaches that the type of sugar utilized in the confectionary products depends the desired hygroscopic properties of the final product (page 162). Lees teaches that high maltose syrups are less viscous than traditional glucose syrup and are thus easier to work with, that the maltose syrup compositions are more plastic during forming, that the final product is less sticky when maltose syrup is utilized, and that there is less discoloration during heating when maltose syrup is used (Page 164-165). Lees teaches that the high boiled sweets typically contain granulated sugar and glucose syrup with maltose (Page 166). Lees teaches that the sweets are heated to temperatures of 92-160C depending on the moisture content of the candy composition and the equipment utilized to heat the candy mixture (Page 166). It would have been obvious to one of ordinary skill in the art at the time the invention was made to use a maltose and granulated sugar candy composition heated to 92-160C in the candy molding process as taught by Klein. One would have been motivated to do so in order to create a variety of molded candies based upon the desired final products and taste preference. It would have been further obvious to one of ordinary skill in the art at the time the invention was made to use a form of maltose which was most available, in

Art Unit: 1761

order to gain the benefits of a maltose containing product, such as decreased stickiness and increased ease in molding, as taught by Lees. To substitute one known type of molded candy composition for another in a method of molding candies would not impart a patentable distinction to the claims absent any clear and convincing arguments and/or evidence to the contrary.

Regarding cooling the candy material in the mold by passing the mold containing candy material through a freezer tunnel with three distinct temperature zones of 3C, 10C, and 17C as recited in claim 2, these recited limitations are similar to those of claim 4 and thus claim 2 is rejected for the reasons of record that claim 4 is rejected, as stated above.

Conclusion

The prior art made of record and not relied upon is considered pertinent to applicant's disclosure:

US 6099880 discloses of a mold hard candy, wherein the mold is filled with a pumped nozzle apparatus.

US 4200658 discloses of a method of forming a chocolate hard candy in which a first liquid candy material is deposited into a mold, and then a second liquid candy material is deposited into the mold on top of the first hard candy.

US 4382968 discloses of a method of forming a chocolate hard candy in which a first liquid candy material is deposited into a mold, and then a second liquid candy material is deposited into the mold on top of the first hard candy.

Any inquiry concerning this communication or earlier communications from the examiner should be directed to Kelly Mahafkey whose telephone number is (571) 272-2739. The examiner can normally be reached on Monday through Friday 8am-4:30pm.

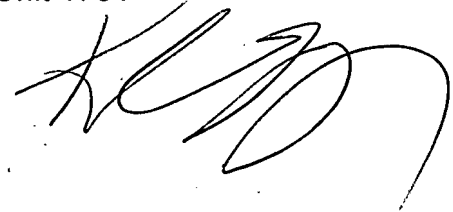
If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Keith Hendricks can be reached on (571) 272-1401. The fax phone number for the organization where this application or proceeding is assigned is 571-273-8300.

Art Unit: 1761

Information regarding the status of an application may be obtained from the Patent Application Information Retrieval (PAIR) system. Status information for published applications may be obtained from either Private PAIR or Public PAIR. Status information for unpublished applications is available through Private PAIR only. For more information about the PAIR system, see <http://pair-direct.uspto.gov>. Should you have questions on access to the Private PAIR system, contact the Electronic Business Center (EBC) at 866-217-9197 (toll-free). If you would like assistance from a USPTO Customer Service Representative or access to the automated information system, call 800-786-9199 (IN USA OR CANADA) or 571-272-1000.

/Lien Tran/
Primary Examiner
Group 1700

Kelly Mahafkey
Examiner
Art Unit 1761

A handwritten signature in black ink, appearing to be 'K. Mahafkey', written over the printed name and title.